

For twice the compliments—bake
CRISCO'S DOUBLE-TREAT CAKE

(Makes two 8" layers and 8 to 10 cup cakes*)

Follow directions carefully, be sure to use Crisco, and we promise you a lighter, richer, moister, more tender cake. The Crisco Quick Method cake recipe is different—that's why it's easy and sure-fire!

All Measurements Level. Measure into bowl:

**2½ cups sifted cake flour • 1⅔ cups sugar
¾ cup milk • ⅔ cup Crisco • 1 teaspoon salt**

Blend by hand or with mixer (medium speed) for 2 minutes. Stir in:

4½ teaspoons double-acting baking powder**

Add: ½ cup milk • 5 egg whites • 1 tsp. vanilla

Blend by hand or with mixer (medium speed) for 2 mins. Half fill two 8" (1¼" deep) layer pans rubbed with Crisco, lined with heavy waxed paper. Bake remaining batter in cup cake pans rubbed with Crisco and dusted with flour. Bake all cakes in moderate oven (350°F.); layer cakes about 30 mins., cup cakes about 20 mins. Cool cakes in pans on racks for 15 mins. before removing. Loosen edges from pans with spatula. Place racks over cakes and pans; invert. Cool and frost.

**Or bake batter in two deep 9" pans (1½" deep)*

***With single-acting baking powder, use 5½ tsps.*

CREAMY ICING: Blend ½ cup Crisco, ½ tsp. salt and 1 tsp. vanilla. Beat in 6½ cups sifted confectioners sugar alternately with ¾ cup milk. To ⅔ of icing add 3 squares melted chocolate. Divide remainder in 3 parts. Tint with green, yellow, pink vegetable coloring.



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